

CLAIMS

1. A method for the manufacture of a food material containing cysteine, comprising:
 - preparing a yeast extract from yeast cells containing γ -glutamylcysteine;
 - concentrating the extract at a temperature of not greater than 60°C to prepare a food
- 5 material in a liquid form where the solid concentration is at least 10%;
 - raising the temperature to a temperature ranging from 70 to 130°C;
 - heat treating the temperature at 70 to 130°C for a time sufficient to convert the γ -glutamylcysteine into cysteine.
2. The method of Claim 1, wherein the amount of reducing sugar in the food material
- 10 is not more than 1%.
3. The method of Claim 2, wherein the amount of reducing sugar in the food material is not more than 0.5%.
4. The method of Claim 1, wherein said heat treating is under an acidic condition.
5. The method of Claim 4, wherein said acidic condition is at a pH ranging from 3.5
- 15 to 6.0.
6. The method of Claim 1, wherein said concentrating is by vacuum concentration.
7. The method of Claim 1, wherein said heat treating is at a temperature of 70 to 100°C.
8. The method of Claim 1, wherein said heat treating is at a temperature of 75 to
- 20 100°C.
9. The method of Claim 1, wherein γ -glutamylcysteine is present in the yeast extract at an amount not to exceed 30% by weight of the total yeast extract.
10. The method of Claim 1, wherein γ -glutamylcysteine is present in the yeast extract at an amount of at least 1% by weight of the total yeast extract.

11. The method of Claim 1, wherein said concentrating is for a time ranging from 6 to 15 hours.

12. The method of Claim 1, wherein said heat treating is for a time ranging from 30 to 120 minutes.

5 13. The method of Claim 1, wherein said yeast extract contains no more than 0.5% by weight of glutathione.

14. The method of Claim 1, wherein said yeast extract contains no more than 0.1% by weight of glutathione.

15. The method of Claim 1, wherein solid concentration obtained by said
10 concentrating is at least 20%.

16. The method of Claim 1, wherein solid concentration obtained by said
concentrating is at least 30%.

17. The method of Claim 1, wherein solid concentration obtained by said
concentrating ranges from 10 to 60%.